

INTRODUCING

Mia

MIA V4.5

Máka Mia PIZZA

ROBOTIC PIZZA SHOP

FRESH
STONE HEARTH BAKED

FRESH PIZZA IN 3 MINUTES 24/7

FRESH
STONE HEARTH BAKED

Máka Mia PIZZA



IN 3 MIN
OPEN



FRESH
STONE HEARTH BAKED

Máka Mia PIZZA

FRESH BAKED IN 3 MIN



New source of income !

Increase your revenue !

Sell 24/7 !

Satisfy an existing
need for a new kind
of customer !

FRESH PIZZA

A business built with superior pizza as its foundation.

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ROOTED IN GOODNESS

- **Private Cheese Blend**, made daily with fresh farm milk.
- **Our Italian family recipe Máká Mia Pizza Sauce**, never canned to maintain the fresh tomato flavor.
- **Our Dough Balls**, designed for a light center and crisp edge and bottom.
- **Our Suppliers**, family dairy farmers, family tomato farmers, family pizza bakers, and we're a family business ourselves!

We have maintained the integrity of a 10% titling company for 63 years!

Licensing Includes:

- Access to our products and recipes
- Access to new menu items
- Access to our privatized pizzeria practices
- Access to our supply chain network and pricing
- Access to all our IP and branding
- Training and ongoing live assistance
- Marketing support
- Territory protection

Giving Turnkey a New Meaning:

- Perfected baking, programed by item
- Simplistic loading method
- Automatic FIFO technology
- Training with detailed operation manual
- Ongoing Live assistance

Own the Night - DELIVERY OPTION

With our Uber Eats partnership!
When your key business slows,
ramp up with delivery.
Hit your benchmark before the day begins!

Uber
Eats



Ask about photos and descriptions of our different products!

Stores up to 96 Pizzas and Cooks 2 Pizzas at once in Stone Hearth Ovens!

UL certified - USA
cULus certified - CANADA

MIA V4.5 Dynamic Baking Technology

Our partner has 2,500 of these Robotic Pizza Shops successfully operating in Europe



2 Stone Hearth Ovens

Cooks 2 Pizzas at the same time in under 3 minutes



Customizable

Customized to your location in Máka Mia Pizza branding by our design department



Location Options

Indoor or Outdoor



Payment Options

- Credit/Debit Card, contact-less payment
- Through our Smart Pizza Application
- Points / Rewards



Delivery Lead Time for Machine

2 Months



Maintenance

- 2 Year Warranty
- US Based Service and Technical Team
- Open Service Line



Dimensions

170 x 170 x 230 cm
66.9" x 66.9" x 90" Tall



Weight

2,200 lbs



Electrical Supply

Three-phase • 240v



Machined Refrigeration

- Regulated at 40°F (Adjustable if required)
- Remote Monitoring
- Temperature Control and Traceable

100% Connected

Supplies and Sales Management Facility



Smart pizza software, quick and easy management access

Access to turnover and sales statistics

Automatic shelf life management

Price discounts and display control

Monitor sales in real-time

Management of fridge temperature, oven temperature, baking time, and activation of each individual bake and baking time

Enter new products, photos and descriptions

Stock shortage & Technical issue alert + SMS

Types of credit cards and contact-less payment accepted

Consultation and actions accessible from different devices

Smartphone, Tablet, Computer

(through our AT-Web software)

Online order mobile app

Your clients order online and collect their pizzas at the requested time

Easy-to-use applications

Supply and sales management facilitated

Remote and in real time management



ROI Projections for **Robotic Pizza Shop \$118,000**

Bank Financing Estimation: 5 years, 7% interest rate (estimation)

Units Sold/Day	10	18	20	24	30	40	50	60	70	80	96
Units Sold/Month	300	540	600	720	900	1,200	1,500	1,800	2,100	2,400	2,880
Unit Selling Price	15	15	15	15	15	15	15	15	15	15	15
Daily Sales Revenue	150	270	300	360	450	600	750	900	1,050	1,200	1,440
Monthly Net Sales Revenue (30 Days)	4,500	8,100	9,000	10,800	13,500	18,000	22,500	27,000	31,500	36,000	43,200
Variable Costs											
Monthly Raw Material Cost (15%)	675	1,215	1,350	1,620	2,025	2,700	3,375	4,050	4,725	5,400	6,480
Pizza Box: \$0.42	126	227	252	302	378	504	630	756	882	1,008	1,210
Aluminum Pizza Plate: \$0.33	99	178	198	238	297	396	495	594	693	792	950
Monthly Energy Consumption (Estimate)	70	71	100	110	130	160	190	220	250	280	330
Monthly Labor Cost (\$20/hr) (4%)	200	360	400	480	600	800	1,000	1,200	1,400	1,600	1,920
Waste (2%)	90	162	180	216	270	360	450	540	630	720	864
Total Monthly Variable Costs	1,260	2,213	2,480	2,966	3,700	4,920	6,140	7,360	8,580	9,800	11,754
Fixed Costs											
Monthly Financing (=) (7%)	2,336	2,336	2,336	2,336	2,336	2,336	2,336	2,336	2,336	2,336	2,336
At Web	109	109	109	109	109	109	109	109	109	109	109
Monthly Insurance	50	50	50	50	50	50	50	50	50	50	50
Bank Card Terminal Commission Fee 3% Turnover	108	145	216	230	324	432	540	648	756	864	1,037
Franchise/Licensing Fees	0	0	0	0	0	0	0	0	0	0	0
Total Monthly Fixed Cost	2,603	2,640	2,711	2,725	2,819	2,927	3,035	3,143	3,251	3,359	3,532
Monthly Profit Margin (Net)	637	3,247	3,809	5,109	6,981	10,153	13,325	16,497	19,669	22,841	27,914
Annual Profit Margin (Net)	7,644	38,964	45,708	61,308	83,772	121,836	159,900	197,964	236,028	274,092	334,968
		3 Yr ROI		2 Yr ROI		1 Yr ROI					4.5 Month ROI

40 Pizzas a day - 1 year ROI!
24 Pizzas a day - 2 year ROI!
18 Pizzas a day - 3 year ROI!

A business built with superior pizza as its foundation.

Don't get left behind...Book your demo today!

Demo's being held daily in Cincinnati OH.

Daily Demo times 10AM, Noon, 2pm, 4pm.

Call or email to book your meeting time before they fill up!

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